CLEANING AND SANITIZING

Definitions

Cleaning and Sanitizing are two distinctly different processes

- Cleaning is the process of removing soil and food debris from a food contact surface or equipment. Cleaning often involves the use of detergents and mechanical agitation to remove soil and food debris.
- Sanitizing is the process of reducing levels of pathogens on a clean surface through chemical or heat treatment for a specified period of time. Sanitizing is ineffective on surfaces or equipment that have not been properly cleaned.



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Three compartment sink setup 1)Wash 2)Rinse and 3)Sanitize

Cleaning and Sanitizing

Food contact surfaces and equipment must be cleaned and sanitized using a five step process. Cleaning may take place in a three compartment sink, as part of a clean in place process, or in an approved dish machine (see plate to determine if machine utilizes chemical or heat sanitizing).

- 1. **Pre-clean** Scrape, wipe, soak, rinse to remove excess food debris and soil.
- 2. **Wash** Utilize warm water, soap (detergent), and scrub to remove soil and food debris. Wash in the first compartment of a 3 compartment sink. Green buckets are often used for washing when clean in place is required.
- 3. **Rinse** Rinse in clean water to remove any soap or detergents used during wash step. Rinse by submerging in the second compartment of a 3 compartment sink. White buckets are often used for rinsing when clean in place is required.
- 4. **Sanitize** Sanitize using chemicals at an approved concentration (50-100 PPM for chlorine, 12.5-25 PPM for iodine, and per manufacturer's recommendation for quaternary ammonium) for at least 30 seconds. Sanitize in the third compartment of a 3 compartment sink. Red buckets are often used for sanitizer solution when clean in place is required. Test strips are required to verify concentration.
- 5. Air Dry Allow all items to drain and air dry on a smooth and easily cleanable surface.

